

 <b>I genuini sapori di Puglia</b>	<b>PRODUCT DETAILS</b>	
<b>PRODUCT</b>	<b>PEPPER PESTO SAUCE with extra virgin olive oil</b>	
	<b>GLUTEN-FREE FOOD</b>	
<b>DESCRIPTION</b>	<p>It is a creative recipe which combines raw materials from Apulia: fresh peppers and almonds. The quality standards for the ingredients have to respect very tight parameters and the manufacturing requires an accurate control. The recipe is highly appreciated by the consumers thanks to the quality, the craftsmanship and the balanced taste. Almond: it is a fruit of Asian origin, today cultivated throughout the Mediterranean basin. The edible part of the seed is white and oily. It has a pleasantly sweet flavor, but it also has nutritional and biodynamical properties which give a high energy, plastic, vitaminic and saline intake. Pepper: it is a plant which is native to Central America, but it has well flourished in Apulia. It may have different shapes and colors: yellow, green, red, round, elongated, cubic but it always is big and fleshy.</p>	
<b>JAR SIZE</b>	100g - 200g - 300g - 550g - 1 kg - 3kg	
<b>FOOD CONTAINER</b>	Sterilized glass jars with twist-off caps.	
<b>INGREDIENTS</b>	Peppers 66%, extra virgin olive oil, almonds, aromatic herbs in variable proportions, white wine vinegar (from Apulia), white pepper, salt 2% (from Italy).	
<b>STRUCTURE</b>	Creamy structure.	
<b>CHEMICAL AND PHYSICAL FEATURES</b>	<b>pH</b> 6,66	
	<b>Water activity (aw)</b> 0,82	
	<b>Temperature</b> 20°C	
	<b>PASTEURIZED PRODUCT</b>	
<b>MICROBIOLOGICAL PARAMETERS</b>	Total Coliform < 10	
	β-glucuronidase-positive Escherichia coli < 10	
	Coagulase-positive Staphylococci < 10	
	Salmonella spp None	
	Listeria Monocytogenes None	
<b>NUTRITION FACTS (Amount per 100g)</b>	<b>ENERGY: kjoule</b> 1151	
	<b>kcal</b> 277	
	<b>TOTAL FAT</b> 19,8g	
	<b>saturated fat</b> 6,3g	
	<b>TOTAL CARBOHYDRATE</b> 12,4g	
	<b>sugars</b> 8,5g	
	<b>FIBRE</b> 5,3g	
	<b>PROTEIN</b> 9,7g	
<b>FOOD STORAGE:</b>	<b>SALT</b> 1g	
	<b>WATER</b> 52,8g	
<b>FOOD STORAGE:</b>	If the product is preserved in perfect storage condition (i.e. it is stored in a dry place with a temperature not exceeding 20°C, away from light, in an airtight container) the shelf life is 2 years and a half. Once opened consume within 5 days and keep refrigerated at 4°C.	
<b>FOOD PAIRINGS</b>	It may be used as a spreadable cream or to sauce pasta or rice.	
<b>DISTRIBUTION TERMS</b>	Retail and wholesale.	
<b>CONSUMER CLASSES</b>	Community.	
<b>ALLERGENS</b>	Nuts, namely: almonds (Amigdalus Communis L.).	
<b>CONTRAINDICATIONS</b>	An overuse is not recommended due its positive characteristics.	